



# VERTU VIN

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**Label:** Les Vignes D'Oc

**Appellation:** Vin de Pays d'Oc Rosé

**Vintage:** 2008

**Varietals:** Grenache Noir (60%), Syrah (30%), Cinsault (10%)

**Volume by Alcohol:** 12 % vol.

**Soil:** Vines are cultivated on soils southly exposed and composed of pebbly screes and clay.

**Vinification:** Thinning out of the leaves during maturation of the grapes on the vine. This rosé is obtained by "saignée" after a maceration of 8 to 12 hours. Sedimentation and fermentation at low temperature. At the end of the alcoholic fermentation, the wine is racked off and goes through a light filtration prior to bottling.

**Tasting notes:** Very steady garnet-red robe. Notes of menthol, eucalyptus, red fruits such as blackcurrant, crystallised bilberries, spicy notes (grey pepper). The palate is rounded, rich and fresh with a long lasting finish.

**Food pairing:** Drink cold in order for the wine to express its fruity flavours. Ideal as an aperitif but equally good with nibbles, grilled chicken, salmon and salads.

**Serving Temperature:** 11 / 12°C

**Bottle Life:** Ready to drink now or can be kept for a year.